

Linguine with Tomato and Basil

ACTIVE TIME 15 MINUTES • TOTAL TIME 20 MINUTES

You won't believe it till you try it: Cook linguine in water with tomato, basil, and garlic thrown right in the same pot. Let the water boil away, and you have pasta in a delectable sauce. [SERVES 4](#)

- 12 ounces linguine
- 2 ounces cherry or grape tomatoes, halved or quartered if large
- 1 onion, thinly sliced
- 4 garlic cloves, thinly sliced
- ½ teaspoon red-pepper flakes
- 2 sprigs basil, plus torn leaves for garnish
- 2 tablespoons extra-virgin olive oil, plus more for serving
- Coarse salt and freshly ground pepper
- 4½ cups water
- Freshly grated Parmigiano-Reggiano cheese, for serving

In a large sauté pan, combine pasta, tomatoes, onion, garlic, red-pepper flakes, basil, oil, 2 teaspoons salt, ¼ teaspoon pepper, and the water; bring to a boil over high heat. Cook pasta, stirring frequently with tongs, until al dente and water has nearly evaporated, about 9 minutes.

Season with salt and pepper, and garnish with torn basil. Serve with oil and cheese.

